



# EAGLE RIDGE

COUNTRY ESTATE

## Grazing Platters

(each serves 10 guests)

### **Oriental**

Steamed pork buns, chicken wontons, tempura prawns, spicy chicken wings, vegetables spring rolls, Gyoza, served with chilli, lime and coriander dipping sauce (DF)

### **Spanish Tapas**

Pastrami, marinated olives, pickled onions, baby gherkin, peppers, salami, Spinach, tomato, ricotta frittata, smoked fish and paprika empanadas, sourdough breads

### **Antipasto**

Sliced artisan meats, marinated olives, caper, stuffed peppadews, hot smoked salmon, marinated feta, shell on prawn arancini, served with pesto and artisan breads

### **Indian**

Onion bhajis, vegetables samosas, spiced lamb kebabs, tandoori prawns, roti bread, curry rolls and cucumber raita, served with mango and lime chutney

### **Seafood**

Hot smoked salmon, coconut fish ceviche, shell on prawns, salt & pepper squid, tartar, ½ shell oysters, lemon-crumbed goujons and tartar sauce (GF)

### **Cheese**

Creamy brie, Kahurangi creamy blue, aged cheddar, cumin Gouda, herb rolled goat's cheese, served with crackers, sourdough bread, caramelized onion, pear and fig chutney, seasonal fruits

### **Breads & Spreads**

Baba Ghanoush, beetroot hummus, guacamole, green olives, herb pesto and a selection of artisan breads (V)